

MARDI GRAS Party Menu

hot and cold menu, Chef-prepared or self-serve

Spicy Cajun Prawns

grilled prawns brushed with Cajun spices
served with classic remoulade

Boudin Croquettes

meatballs of Boudin sausage with crumbled crackers and seasonings
served with spicy chipotle dip

Vegetarian Jambalaya Corn Cups

spicy vegetables mixed with rice and beans
served in crisp corn cups

Catfish Po'Boys

catfish fritters with breadcrumbs and seasoning
served with white romesco sauce

Blackened Beef Tenderloin

blackened AAA Beef filet
topped with horseradish cream on crisped herb baguette toast

Southern Fried Okra

buttermilk-battered okra dipped in cornmeal
served with chipotle dip

Soufflé Potato Puffs

fried creamed potatoes with herbs and spices

Creole Fried Chicken

chicken breast strips, dipped in cornmeal batter
fried and served topped with creole sauce

DESSERTS

Carnival King Cake

sweet citrus yeast bread drizzled with icing glaze

Brandy Alexander Crème Brûlée

served on ceramic tasting spoons

\$45.00/person

Taxes, equipment, staffing and delivery not included. Surcharge \$5.00pp less than 30 guests.

Professional event staffing provided by our service division, **ServiceSource**.

Suggested Additions

Creole Andouille Sausage & Crabcakes \$4.95pp

Fried Oysters Rockefeller \$5.25pp

Crayfish Etouffée on Rice \$5.95pp

Chantilly Bread Pudding Demitasse with caramel sauce & Chantilly Cream \$5.00pp

Chocolate-Dipped Strawberries or **Caramel Banana Lollipops** \$3.75pp

Prices quoted for menu additions apply only when ordered with menu listed.

Party services available include celebration cakes, flowers, tents, rental equipment, furniture and décor, music, valet parking, invitations -whatever your requirements, we'll look after all the details!

It's Party Time, call UrbanSource Catering!